



Frozen Entrées & Additional Selections

*subject to availability

Frozen Entrées pricing - 6" round (feeds 2) • 9" round (feeds 4)

BAKED ZITI

House-made ricotta paired with mozzarella, Ashe Co. Redneck Romano, and our Donovan Family Marinara. A family favorite! \$15 • \$30

BEEF BRISKET STROGANOFF

Slow-roasted beef brisket, white mushrooms, sweet onion, egg noodles, and pepper cream sauce. Delish! \$18 • \$36

BRAISED SHORT RIBS GF

Boneless braised short ribs in red wine, garlic, and shallots served over truffle whipped potatoes with a mushroom au jus. Unbelievably good! \$20 • \$40

CHEF TJ'S BEEF ENCHILADAS GF

Premium ground chuck, our Mexican cheese blend, and house-made red sauce served over Mexican rice. Seriously the best we've ever had! *available in corn or flour tortillas \$16 • \$32

CHEF TJ'S FAMOUS SHRIMP & GRITS GF

NC Shrimp, Cremini mushrooms, Heritage Farms apple-wood smoked bacon, Ashe Co. cheddar cheese grits, and Chef TJ's special sauce. We've yet to try any that taste as good! \$19 • \$38

CHICKEN CORDON BLEU

Free-range chicken, hardwood smoked ham, imported Swiss, panko, gruyere & mustard cream sauce served with Chef Ken's au gratin potatoes. Absolute perfection! \$16 • \$32

CHICKEN MARSALA GF

Free-range chicken, caramelized onions, Cremini mushrooms, butter, and Marsala wine sauce served over penne pasta (or rice). A classic dish done delish! *available with traditional flour or GF rice flour \$16 • \$32

CHICKEN PARMESAN

Free-range chicken breast, mozzarella, seasoned panko, and Donovan Family Marinara served over penne pasta. Classic and 100% delicious! \$16 • \$32

CLASSIC SHRIMP SCAMPI GF

NC shrimp sautéed garlic and onion with a white wine & butter sauce served over linguini. YUM! \$19 • \$38

HOMESTYLE MEATLOAF

Premium ground chuck, seasoned panko with a sweet tomato glaze served with buttered whipped potatoes. \$16 • \$32

HOT CHICKEN SALAD GF

Chopped chicken breast, Ashe Co. cheddar & jasmine rice topped with house-made potato chips. \$15 • \$30

MANICOTTI

House-made ricotta, almond pesto, Donovan Family Marinara and Ashe Co. Redneck Romano Alfredo sauce. Oh so good! \$16 • \$32

NC PIMENTO CHEESE STUFFED CHICKEN

Free-range chicken breast, Ashe Co. cheddar pimento cheese, and seasoned panko served with fingerling potatoes and a Mornay (cheese) sauce. This Chef TJ original is one of our most popular dishes! \$16 • \$32

SAUSAGE BAKED ZITI

Our house-made ricotta paired with mozzarella, Ashe Co. Redneck Romano, sweet Italian sausage, and Donovan Family Marinara. A meat lovers favorite! \$17 • \$34

SCRATCH CHICKEN ENCHILADAS GF

Slow-roasted pulled chicken, our Mexican cheese blend, and house-made red sauce served over Mexican rice. Seriously the best we've ever had! *available in corn or flour tortillas \$16 • \$32

SHEPHERD'S PIE

Layered ground chuck, peas, carrots, celery and whipped mashed potatoes with a demi-glaze. Yes please! \$18 • \$36

SHRIMP AND SCALLOP FRICASSEE

NC Shrimp, bay scallops, and linguine with a champagne leek sauce. \$19 • \$38

SIGNATURE MEAT LASAGNA

Heritage Farms sausage and ground chuck blend, our house-made ricotta, mozzarella, and Ashe Co. Redneck Romano layered with our Donovan Family Marinara. A weekly staple! \$17 • \$34

SIGNATURE STUFFED CHICKEN GF

Prosciutto wrapped free-range chicken breast stuffed with an herb cream cheese blend served over saffron infused rice with a roasted tomato cream sauce. Plate licking good! Seriously! \$16 • \$32

SPAGHETTI & SIGNATURE MEATBALLS

Heritage Farms sausage and ground chuck blend served over spaghetti with our Donovan Family Marinara. Like having a Nonna in your kitchen! \$16 • \$32 (*available over spaghetti squash)

SPINACH LASAGNA

House-made ricotta, mozzarella, Ashe Co. Redneck Romano, fresh spinach, and garlic layered with our Donovan Family Marinara. Vegetarian friendly, loved by all! \$16 • \$32

Soups & Sauces

ALLSACIEN APPLE POTATO SOUP GF

Granny Smith apples, Russet potatoes, chicken stock, and heavy cream make this a must have for those cold nights!- Quart \$11

BEER CAN CHICKEN GUMBO

Smoked pulled chicken, "Holy Trinity" of onions, peppers, and celery with okra and house-made Cajun seasoning. We've got hot sauce in our veins! Quart \$15

"BETTER THAN MOMMA'S" CHICKEN AND DUMPLINGS

Pulled, braised whole chicken, classic mirepoix, marjoram dumplings and a whole lotta love! Quart \$15

BUTTERNUT SQUASH SOUP GF

Fresh butternut squash, onion, heavy cream, and a dash of nutmeg to warm the soul.-Quart \$10

CHEF TJ'S BBQ BRUNSWICK STEW GF

Smoked Heritage Farms pork butt, pulled roasted chicken, corn off the cob, Russet potatoes, lima beans, okra, and a touch of Eastern & Western BBQ sauce -Quart \$17

CHICKEN NOODLE SOUP

Roasted pulled chicken, celery, carrots, onions and pasta make this classic a freezer staple! - Quart \$13

DONOVAN FAMILY MARINARA

Crushed tomatoes, garlic, oregano, sugar, olive oil, onion and red wine (some for the sauce and some for the Chef). - Quart \$9

DONOVAN FAMILY MEAT SAUCE

Same as our delicious Marinara but with a seasoned chuck and Heritage Farms sausage blend. - Quart \$15

ROASTED ARTICHOKE & EGGPLANT GF

Eggplant, artichoke hearts, tomato, onion, red pepper, vegetable stock and garlic make this a hearty vegetable lovers soup!- Quart \$12

SHRIMP AND SAUSAGE CREOLE GF

NC Shrimp, smoked Andouille sausage, "Holy Trinity" of onions, peppers, and celery with tomato and hot sauce .- Quart \$16

SIGNATURE TOMATO BISQUE

Heritage Farms Applewood smoked bacon, basil leaf, and fresh tomatoes. Seriously amazing! - Quart \$12

TEXAS STYLE CHILI

Ground chuck, onion, jalapeños, kidney beans, ancho chili, fresh tomato and a whole lotta love! Quart \$13

Hors d'oeuvres

"SLAP SOMEBODY GOOD" HAM ROLLS

Shaved Johnston Co. ham, caramelized butter, brown sugar. - \$12/dozen

BOURBON MEATBALLS

Sweet Italian sausage, veal & chuck blend, Kentucky Bourbon glaze. - \$18 for 28 count

CREAMY PEPPER MEATBALLS

Sweet Italian sausage, veal & chuck blend, pepper cream sauce. - \$18 for 28 count

JACK & CRAB DIP GF

Shredded Jack cheese mixed with sour cream, cream cheese, garlic, butter, shallots and a hint of Old Bay. Serve warm, it's the best! *priced/lb

SPINACH & ARTICHOKE HOT DIP

Artichoke hearts, fresh spinach, cream cheese blend. *priced/lb

THREE ONION DIP GF

Sweet onion, shallot and scallions blended with a sour cream, cream cheese and a touch of sherry. Serve warm, it's our favorite vegetarian dip! *priced/lb

Delicious Sides

pricing 6" round • 9" round

CHEF KEN'S AU GRATIN GF

Idaho Russet potatoes, heavy cream, nutmeg, garlic, Ashe Co. Redneck Romano. \$9 • \$18

LOADED MASHED POTATOES GF

Butter whipped Idaho russets, heavy cream, Ashe Co. cheddar, and Heritage Farms Applewood smoked bacon. \$8 • \$16

WHIPPED SWEET POTATOES GF

NC sweet potatoes, butter, and brown sugar whipped with love <3 - \$8 • \$16

BIG JOHN'S MAC & CHEESE

Ashe Co. cheddar, Ashe Co. Redneck Romano, Gruyere, elbow macaroni with a buttered crouton topping! Yes Ma'am! \$11 • \$22

TRUFFLE WHIPPED POTATOES

Idaho Russet potatoes, butter, heavy cream, and truffle oil whipped to perfection! \$7 • \$14